

# City of Imperial Beach

## Fats Oil and Grease Source Control Program

The Environmental Program Division will inspect all Food Service Establishments (FSE). The inspections will determine if the establishment is in compliance with the Uniform Plumbing Code, training their staff, following best management practices for grease elimination, and properly maintaining their pre-treatment devices. The inspections will consist of the following

### ***Evaluation of the Establishment***

This stage of the inspection is used to determine whether or not pre-treatment devices are needed and are in use, and that existing plumbing is properly connected and meets the Uniform Plumbing Code.

### ***Pre-treatment Device Inspection***

Inspections of all grease interceptors, grease traps or other pre-treatment devices to insure that they are sufficient for the facility, are properly maintained and are working properly.

### ***Documentation Inspection***

Review employee-training records, grease removal equipment maintenance records, and grease pumping records or receipts.

### ***Follow Up Inspections***

Written notices will be given to business that are not currently meeting the program standards. A timetable to become compliant will be on a case-by-case basis. Follow up inspections will insure that FSEs are correcting violations.

In order to lessen the immediate financial hardship waivers will be given to existing FSEs that implement Best Management Practices that effectively control grease discharge. Some phasing will be needed to allow businesses to spread out the cost of compliance. The type of business and the impact on the sewer system will be considered when developing the timetable for compliance. New businesses, businesses that change ownership, or remodel the kitchen are required to meet the program standards.